

## USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions

(last updated, 05-29-07)

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### A204 – POTATOES, FROZEN, ROUNDS, 5 LB



### Nutrition Information

#### Potato rounds

	4 pieces (38 g)
Calories	67
Protein	1 g
Carbohydrate	9 g
Dietary Fiber	1 g
Sugars	0 g
Total Fat	3 g
Saturated Fat	1 g
Trans Fat	1 g
Cholesterol	0 mg
Iron	0.16 mg
Calcium	0 mg
Sodium	107 mg
Magnesium	N/A
Potassium	N/A
Vitamin A	0 IU
Vitamin A	0 RAE
Vitamin C	0.53 mg
Vitamin E	N/A

<b>CATEGORY</b>	<ul style="list-style-type: none"> <li>Vegetables/Fruits</li> </ul>
<b>PRODUCT DESCRIPTION</b>	<ul style="list-style-type: none"> <li>Frozen potato rounds, ¾ to 1 in. in diameter by 1 to 1¼ in. in length (no artificial color, preservatives, or flavor enhancers allowed).</li> </ul>
<b>PACK/YIELD</b>	<ul style="list-style-type: none"> <li>6/5 lb bags.</li> <li>One 5 lb bag AP yields about 15¼ cups baked potato rounds and provides about 61.0 ¼-cup servings (about 4 pieces) baked vegetable.</li> <li>One lb AP yields about 3⅞ cups baked potato rounds and provides about 12.7 ¼-cup servings (about four pieces) baked vegetable.</li> <li>CN Crediting: ¼ cup baked potato rounds (about 4 pieces) provides ¼ cup vegetable.</li> </ul>
<b>STORAGE</b>	<ul style="list-style-type: none"> <li>Store frozen potatoes in the original shipping containers in the freezer at 0 °F or below, off the floor, and away from walls to allow for circulation of cold air. Temperature changes shorten shelf life and speed deterioration. Rotate use to avoid development of ice crystals and off-flavors. Handle carefully to avoid excessive product breakage.</li> <li>Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.</li> </ul>
<b>PREPARATION/COOKING INSTRUCTIONS</b>	<ul style="list-style-type: none"> <li>Keep potatoes frozen until ready to use. Remove from freezer only the quantity for one day's use. Spread frozen potatoes in a single layer on a sheet pan to permit sufficient air flow and speed cooking time. Crowding potato rounds in the pan results in soggy potatoes.</li> </ul>

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<b>PREPARATION/ COOKING INSTRUCTIONS</b> (cont'd)	<ul style="list-style-type: none"> <li>• Cooking times are based on a full oven load, potatoes spread one layer deep:             <ul style="list-style-type: none"> <li>– Conventional oven at 475 °F for about 24 minutes; OR,</li> <li>– Convection oven at 450 °F for about 15 minutes.</li> </ul> </li> <li>• Heat until golden brown and crisp. SERVE IMMEDIATELY.</li> </ul>
<b>USES AND TIPS</b>	<ul style="list-style-type: none"> <li>• Serve potato rounds plain.</li> </ul>
<b>FOOD SAFETY INFORMATION</b>	<ul style="list-style-type: none"> <li>• Cook frozen fruits and vegetables that are going to be held on a steam table or in a hot box to 135 °F for 15 seconds.</li> <li>• Do not refreeze potatoes.</li> </ul>
<b>BEST IF USED BY GUIDANCE</b>	<ul style="list-style-type: none"> <li>• For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: <a href="http://www.fns.usda.gov/fdd/facts/biubguidance.htm">http://www.fns.usda.gov/fdd/facts/biubguidance.htm</a>.</li> <li>• For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: <a href="http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf">http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf</a>.</li> </ul>